



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Chardonnay 2020



Babich developed the first vineyard to achieve sustainable registration in New Zealand. With our ongoing commitment to protect the environment through only implementing sustainable practices in all our vineyards, it was a logical progression to move to the next step and investigate the benefits of an organic approach to viticulture.

INFORMATION

Grape Varieties	Chardonnay
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	15
Harvest method	Machine, destemmed at harvest
Harvest date	23rd March 2020
Harvest Analysis	22.5 °Brix; pH 3.20; TA 8.5 g/L
Processing	2-3 hrs skin contact, juice settle for 12 hours.
Fermentation vessel	56% barrique, 44% stainless steel tank
Fermentation	Both barrels and tanks fermented with wild yeast and temperature peaking @ 23°C.
Malolactic	100%
Maturation	8.5 months in oak - 25% New (French and Hungarian).
Fining	Pea protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.1 g/L
pH	3.37
Residual sugar	1.4 g/L

WINEMAKER NOTES

Nose

Lifted biscuity/mealy aromas with a hint of lemon and vanilla, pear and toasty notes also.

Palate

Spicy peach entry with golden delicious apple, honey dew melon and cinnamon. Hints of toffee and lemon linger on the finish. Nice oily viscosity and great volume. Lively and complex.

Recommended food

Would go well with poultry or fish.

First vintage 2014

Serving Temperature 14-16C

AWARDS



EXCELLENCE *through* EXPERIENCE

